

Food Science and Nutrition

Qualification: Level 3 Applied Diploma in Food Science and Nutrition
Additional Entry Information: Food and Nutrition B would be useful but not essential.
PE and Biology also useful.

Speak to **Mrs H Lloyd** for more information.

What do students need to know or be able to do before taking the course?

There is one 1 hour 45 minute exam and the remaining work is coursework. The Certificate has one mandatory unit and the diploma has two mandatory units and one optional. There will be a mixture of internal and external assessment of these units. This course will involve work outside of lessons and you will need to have very good communication and organisational skills to complete it.

What will students learn on this course (skills and course content)?

Pupils will learn about meeting nutritional needs of different groups, ensuring food is safe to eat, experimenting to solve food production problems and current issues in Food science and Nutrition. Pupils will have a say in which optional units they wish to complete. They will also learn the following skills

- skills required for independent learning and development
- skills to ensure their own dietary health and well being
- a range of generic and transferable skills
- the ability to solve problems
- the skills of project based research, development and presentation
- the ability to apply mathematical and ICT skills
- the fundamental ability to work alongside other professionals, in a professional environment
- the ability to apply learning in vocational contexts.

What sort of student is this course suitable for?

Pupils completing this course will need to be organised & excellent attendance is essential to complete all require coursework.

They must have an interest in expanding their knowledge of Food and Nutrition and learning about current health related dietary issues. It would be suitable for those wishing to go on to study Human nutrition, Dietetics, Food Science and Technology, Teaching Food and nutrition and Sport Nutrition to name a few.

What kind of work will students need to be able to do outside of lessons?

As there is a lot of coursework in this subject, pupils will be required to adjust/change their work to make improvement outside of lessons as well as carrying out some key pieces of work in their own time. Pupils will also be expected to complete a wide range of research outside of lessons.



What is the course content and how is this assessed?

The WJEC Level 3 Diploma in Food Science and Nutrition is assessed through a combination of a written exam and external assignment set and marked by WJEC and two centre marked assignments.

Grades will be displayed as Distinction*, Distinction, Merit or Pass

Certificate Qualification (1 unit)

Pupils will complete 1 mandatory unit: - Unit 1:-Meeting nutritional needs of specific groups. This will include an exam and coursework.

Applied Diploma Qualification (Total of 3 units)

Pupils will complete 2 mandatory units and one optional

- Unit 1:- Meeting nutritional needs of specific groups of learners.
- Unit 2:- Ensuring food is safe to eat

One optional unit from

- Unit 3:-Experimenting to solve food production problems or
- Unit 4:- Current issues in Food Science and Nutrition

What could students go on to do at the end of this course?

The range of units available would support learners' progression from study at Level 2, but in particular GCSE's in Hospitality and Catering, Home Economics: Food and Nutrition, Biology, Physical Education, Humanities and Design and Technology. Together with other relevant qualifications at Level 3, such as AS and A levels in Biology, Chemistry, Sociology and Maths and/or Level 3 qualifications in Hospitality or Science, learners will gain the required knowledge to be able to use the qualification to support entry to higher education courses such as:

- BSc Food and Nutrition
- BSc Human Nutrition
- BSc (Hons) Public Health Nutrition
- BSc (Hons) Food Science and Technology

and other Health, Nutrition and Lifestyle courses.

Due to the wide range of skills learnt on this course, there are lots of options for what you can use this for in the future.

Letters of support have been received from Cardiff Metropolitan, the University of Huddersfield, Bath Spa University and Birmingham City University. Copies of the letters of support for the qualifications are published on the WJEC website: www.wjec.co.uk.

